



## FESTIVE MENU I.

550 CZK including VAT per person

DEAR GUESTS,  
PLEASE CHOOSE IN ADVANCE ONE MENU  
FOR YOUR ENTIRE GROUP FROM THE OPTIONS BELOW.

### EXAMPLE

1x APERITIF + 1x STARTER + 1x SOUP + 1 MAIN COURSE + 1 DESSERT



**MAXIMUS RESORT**  
BRNĚNSKÁ PŘEHRADA

### APERITIF

0.1 l Bohemia Sekt Demi Sec, Brut Rosé with strawberry

or

0.1 l Prosecco Valdobbiadene DOCCG with strawberry

or

0.08 l Cinzano Bianco, Extra Dry, Roso

★★★★

### SELECTION OF STARTERS

#### Vitello tonnato

slices of roast veal with tuna mayonnaise and capers

or

#### Homemade venison paté

with roasted almond shavings, wrapped in slices of bacon, onion marmalade and cranberry dip  
with cognac flavouring

★★★★

### SELECTION OF SOUPS

#### Young soup with chopped chicken pieces,

vegetables julienne and herb noodles from pancake batter

or

#### Creamy pumpkin soup

with ginger, sour cream and pumpkin seed oil

★★★★

### SELECTION OF MAIN COURSES

#### 200 g Rosemary roast of suckling pig

with honey glaze, apricot-apple chutney and potato dumplings

or

#### 200 g Venison rump roast in red wine

with vegetables and spices, gingerbread dumplings and cranberries

or

#### 200 g Chicken breast supreme

roasted with prosciutto and sage, cauliflower puree, sugar snap pea pods, fondant potatoes

★★★★

### SELECTION OF DESSERTS

Sacher cake with whipped cream and cherry coulis

or

Homemade apple pie with vanilla espuma

Maximus Resort, a.s. | Hrázní 4a | 635 00 Brno | M: +420 605 237 103 nebo M: +420 774 750 003  
E: sales@maximus-resort.cz or E: kubini@maximus-resort.cz | www.maximus-resort.cz



## FESTIVE MENU II.

650 CZK including VAT per person

DEAR GUESTS,  
PLEASE CHOOSE IN ADVANCE ONE MENU  
FOR YOUR ENTIRE GROUP FROM THE OPTIONS BELOW.

### EXAMPLE

1x APERITIF + 1x STARTER + 1x SOUP + 1 MAIN COURSE + 1 DESSERT



**MAXIMUS RESORT**  
BRNĚNSKÁ PŘEHRADA

### APERITIF

0.1 l Bohemia Sekt Demi Sec, Brut Rosé with strawberry

or

0.1 l Prosecco Valdobbiadene DOCC with strawberry

or

0.08 l Cinzano Bianco, Extra Dry, Roso

★★★★

### SELECTION OF STARTERS

#### Norwegian salmon tartar

with avocado salad, quail egg and dill crème fraiche

or

#### Slices of smoked duck breast

on a colourful lentil salad with a chorizo, mustard and honey drip

★★★★

### SELECTION OF SOUPS

#### Strong ox-tail broth

with chopped meat, vegetables julienne and herb noodles from pancake batter

or

#### Creamy young pea soup

with strips of dried ham, sour cream with scent of smoked meat and croutons

★★★★

### SELECTION OF MAIN COURSES

#### 200 g Roasted rabbit leg

confit with mustard, sautéed chanterelles and potatoes with spinach

or

#### 200 g Roulade from pork loin

with pancetta and herbs, demi-glace, roasted carrot puree and fondant potatoes

or

#### 200 g Slow roasted leg of lamb

with rosemary, mashed sweet potatoes and Brussels sprouts with bacon

★★★★

### SELECTION OF DESSERTS

**Coconut semifreddo** with caramelized nuts, Belgian chocolate sauce with chili and raspberry gelatine

or

**Chocolate panna cotta** from white and dark Belgian chocolate with fresh forest fruit liqueur and Kahlua

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## FESTIVE MENU III.

750 CZK including VAT per person

DEAR GUESTS,  
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FOR YOUR ENTIRE GROUP FROM THE OPTIONS BELOW.

### EXAMPLE

1x APERITIF + 1x STARTER + 1x SOUP + 1 MAIN COURSE + 1 DESSERT



**MAXIMUS RESORT**  
BRNĚNSKÁ PŘEHRADA

### APERITIF

0.1 l Bohemia Sekt Demi Sec, Brut Rosé with strawberry

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0.1 l Prosecco Valdobbiadene DOCC with strawberry

or

0.08 l Cinzano Bianco, Extra Dry, Roso

★★★★

### SELECTION OF STARTERS

#### Homemade canned rabbit ham

steamed with marinated dried apricots and yoghurt dip with wasabi

or

#### Terrine of smoked rigatoni with foie gras

and dried fruit wrapped in Tyrolean speck, pear chutney

★★★★

### SELECTION OF SOUPS

#### Chicken soup

with chopped meat, liver dumplings, vegetables and homemade noodles

or

#### Creamy soup

with ham croquettes, herbs and sour cream

★★★★

### SELECTION OF MAIN COURSES

#### 200 g Pork tenderloin in Prague ham

with mushrooms, spinach custard and baked potato with spring onion

nebo

#### 200 g Duck breast roasted with honey and ginger,

celery puree with pesto, courgette cake with pancetta

or

#### 200 g Braised veal cheeks

with thyme and pumpkin puree, vegetable ragout and red wine sauce

★★★★

### SELECTION OF DESSERTS

**White chocolate cheesecake** with raspberry espuma and marinated melon

or

**Fresh strawberries** flavoured with Amaretto liqueur and green pepper with cream of mascarpone and almond chips

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SPECIAL FESTIVE  
SIX-COURSE MENU | FROM 30 PERSONS  
1 300 CZK including VAT per person



★★★★★  
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BRNĚNSKÁ PŘEHRADA

APERITIF

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★★★★

AMUSE BOUCHE

**Parfait of smoked salmon**  
with grilled tiger shrimp

★★★★

COLD STARTER

**Grated Torchon foie gras**  
with pear and cardamom

★★★★

SOUP

**Herb cream**  
with ham croquettes and sour cream

★★★★

WARM APPETIZER

**Grilled St. James scallops**  
wrapped in Parma ham, vegetable bulgur with quinoa

★★★★

MAIN COURSE

150 g **Roulade of veal saddle**  
with bacon and sage roasted in cider, baked apples and parsley puree with pesto

★★★★

DESSERT

**Fresh pineapple sous-vide marinated in white rum**  
with mint crème fraîche and lemon sorbet

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